

CCC CALIFORNIA CONSERVATION CORPS



1719 24th Street, Sacramento, CA 95816

Career Opportunity

March 11, 2016

- Do you want to make a positive, significant difference in the lives of citizens in communities throughout California?
- Do you want to directly improve the lives of citizens in the State of California through the implementation of vital environmental restoration projects?

Then the California Conservation Corps (CCC) has the job for you!

The CCC is a dynamic organization committed to developing young men and women by challenging them to complete a year of public service and conservation-related work. Employees of the CCC are leaders who inspire, educate and challenge young people to further their educational and professional goals.

If you are looking to work for a state department that demands excellence, inspires staff to do their best and protects and enhances the state's environment, we invite you to apply for a position with the California Conservation Corps, the finest youth Environmental Restoration, Education, Workforce Development program in the world.

COOK, CCC FULL TIME / PERMANENT

SALARY

\$2,675 - \$3,347

FINAL FILING DATE

UNTIL FILLED

POSITION LOCATION

MAGALIA

RPA #16-1190

QUESTIONS ABOUT THE JOB

MELANIE WALLACE

(916) 341-3153

OR VISIT OUR WEBSITE

WWW.CCC.CA.GOV

SEND APPLICATION TO

CALIFORNIA CONSERVATION CORPS

CIVIL SERVICE RECRUITMENT DESK

1719 24TH STREET

SACRAMENTO, CA 95816

A medical examination is required for this position

Duties: Under supervision of the Supervising Cook I, and general direction of the Business Services Officer, the CCC Cook is responsible for assisting in the implementation of the center food service program. Duties include but are not limited to the following:

The young women and men of the Corps work hard protecting and restoring California's environment and responding to disasters, becoming stronger workers, citizens and individuals through their service.

Plan, organize and assist with the preparation, cooking and serving of food to corpsmembers; implement a menu of nutritionally balanced meals including vegetarian and ethnic dishes; adjust portions to population being served. Follow standard practices of food safety including Serve Safe principles and Hazard Analysis Critical Control Points (HACCP). Provide quality food service operations for corpsmembers; supervise corpsmembers in training to be Cook Specialists; maintain a clean, sanitary and safe working environment and educate Cook Specialists and corpsmembers in sanitation principles, the proper storage of food supplies, knives/utensils, equipment, kitchen procedures/operations and food preparation/handling.

Account for meals served; prepare all necessary paperwork/reports for food service areas. Purchases food and supplies as needed for menu selections, staying within authorized budget allotments. Follow proper procedures for inventory of food, supplies, and equipment and make recommendations for purchases. Responsible for kitchen orientation, training, evaluation, counseling, and first-stage discipline for all corpsmembers involved in the center food service program. Communicate necessary information to the Supervising Cook I, Business Services Officer or any other center staff for smooth transition from one shift to the next; act as Supervising Cook I in his/her absence. Assist in the implementation of a Cook Specialist training program complete with classroom materials, audio visual aids, tests, evaluations and certificates; deliver educational material, conduct classes, etc.; respond to emergencies as needed.

Desirable Qualifications: Sympathetic understanding of and willingness to work with the resident population of a state agency; supervisory ability; personal cleanliness; good sense of smell and taste; and freedom from communicable diseases; a desire to make a significant, positive difference in the lives of the youth of the state; a strong sense of the values of integrity, honor, loyalty and professionalism. Exhibit strength in character; respect the chain of command, and possess unquestionable ethics.

Who May Apply: Applicants currently at the Cook, CCC level, or those who have eligibility for appointment or transfer to this classification. Training and Development (T&D) Assignments may be considered.

Please indicate RPA # 16-1190 in the job title section of your State application.